



GOLD COAST
YACHT & COUNTRY CLUB

黃金海岸鄉村俱樂部·遊艇會

TAI PAN 大班廳

A LA CARTE MENU 單點菜譜

SIGNATURE DISHES

大班招牌菜

	Marinated chicken with premium soya sauce topped with tea leave 茶皇豉油雞	Whole 原隻 Half 半隻	HK\$338 HK\$188
	Korean-style stewed beef rib with kimchi in spicy sauce 韓式炆原條牛肋骨		HK\$288
	Braised crab meat and rice vermicelli with XO sauce in casserole XO 醬生拆蟹肉粉絲煲		HK\$188
	Braised fresh pork rib with sweet plum sauce 話梅醬烤鮮排骨		HK\$168
	Barbecued pork with osmanthus and honey 桂花蜜汁叉燒		HK\$158
	Sweet and sour Kurobuta pork with fresh pineapple 鮮鳳梨咕嚕黑豚肉		HK\$158

 Chef recommendation 廚師推介

 Vegetarian dish 素食菜

 Spicy 辛辣

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為閣下著想，如閣下對任何食物有過敏反應，請與服務員聯絡。

SEAFOOD

海鮮

-  Sautéed Hokkaido scallop with Chinese kale in XO chili sauce
XO 醬芥蘭度炒北海道帆立貝
- HK\$298
- Sautéed sea cucumber intestine with celery and bell pepper in black truffle sauce
黑松露三色椒西芹炒桂花蚌
- HK\$288
- Fried grouper fillet with seasonal vegetable
油泡碧綠菜遠鮮斑球
- HK\$288
- Deep-fried grouper fillet with sweet corn sauce
粟米吉列鮮斑塊
- HK\$288
-  Braised fresh grouper head and flank with bean curd in casserole
紅燒豆腐炆鮮斑頭腩煲
- HK\$278
-  Steamed fresh grouper head, flank with mandarin peel and black garlic
陳皮黑蒜蒸斑頭腩
- HK\$278
-  Wok-fried king prawn with premium soya sauce and fish sauce
魚露頭抽煎焗大虎蝦
- HK\$268
-  Scrambled eggs with shrimp and fresh tomato
鮮茄粒滑蛋蝦球
- HK\$198
-  Deep-fried prawn with peach in lemon sauce
西檸蜜桃明蝦球
- HK\$198



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BEEF & PORK 牛及豬

	Roasted whole suckling (please order one day in advance) 鴻運乳豬全體(需一天前預訂)	HK\$1388
	Pan-fried beef fillet with sweet sauce 中式煎牛仔柳	HK\$198
	Fried beef short ribs with assorted mushrooms and black pepper 黑胡椒鮮菌炒牛仔骨	HK\$188
	Braised pork trotter with yellow beans and pickles 客家鹹菜黃豆炆豬手	HK\$178
	Wok-fried beef shoulder blade with chili pepper and garlic 豉蒜虎皮尖椒炒牛肩胛	HK\$178
	Deep-fried pork rib with balsamic vinegar 意式葡萄黑醋一字排骨	HK\$168
	Steamed sliced pork belly with whitebait and shrimp paste 大澳蝦醬銀魚蒸腩片	HK\$158
	Stewed pork belly with preserved vegetable 客家瓦罏梅菜扣肉	HK\$148
	Casserole of spicy eggplant with salty fish, minced pork and enoki mushroom 魚香金菇肉碎茄子煲	HK\$148



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POULTRY

家禽

 Simmered fresh Tai'an chicken with vegetable flavoured with Yunnan ham and conpoy (please order one day in advance) 金華瑤柱菜膽泰安雞 (需一天前預訂)	Whole 原隻	HK\$498
 Marinated fresh chicken with shallot and zedoary (please order one day in advance) 沙薑紅蔥頭鮮霸皇雞 (需一天前預訂)	Whole 原隻	HK\$488
Smoked duck with tea leaves 煙燻樟茶鴨	Whole 原隻	HK\$298
	Half 半隻	HK\$168
 Simmered chicken with premium soya sauce 頭抽玫瑰豉油雞	Whole 原隻	HK\$338
	Half 半隻	HK\$188
Deep-fried chicken 脆皮炸子雞	Whole 原隻	HK\$338
	Half 半隻	HK\$188
 Wok-fried chicken and fish maw with black bean and shallot in casserole 窩燒乾蔥豆豉花膠雞煲		HK\$248
 Steamed bean curd and egg white with seafood and vegetable 海皇芙蓉翠塘豆腐		HK\$158
Pan-fried egg pancake with minced pork, pickles and bitter squash 涼瓜菜脯肉碎煎蛋		HK\$138
Steamed egg with preserved egg, salted egg and conpoy 家常瑤柱三色蒸水蛋		HK\$128

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VEGETABLE
蔬菜

	Braised bean curd with sea cucumber in ground bean paste 甜麵醬海參豆腐煲	HK\$178
	Braised bean curd, morel, and bamboo pith with shrimp roe 蝦籽紅燒羊肚菌竹筍豆腐	HK\$158
	Steamed eggplant with preserved vegetable and dried shrimp 蝦乾甜梅菜蒸茄子	HK\$138
	Braised assorted vegetables and fungus with preserved red bean paste in casserole 南乳羅漢齋煲	HK\$138
	Simmered mixed vegetables and rice vermicelli in casserole 家常田園銀絲雜菜煲	HK\$138
	Braised Chinese lettuce with baby shrimp in casserole 櫻花蝦啫啫唐生菜	HK\$138
	Simmered mustard green and Yunnan ham in broth 濃湯雲南火腿泡水東芥菜	HK\$138
	Sautéed seasonal vegetable 清炒時蔬	HK\$98



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DESSERT
甜品

 Double-boiled bird's nest with rock sugar (choices of ginger juice/ coconut cream/ almond cream) 冰花燉燕窩 (薑汁/ 椰汁/ 杏汁)	per person 每位	HK\$298
Sweetened almond cream with egg white 滋潤蛋白杏仁茶	per pot 例窩 per person 每位	HK\$138 HK\$32
Fresh fruit platter 鮮果拼盤	per plate 每碟	HK\$88
Chilled coconut pudding with red bean and jelly 啫喱椰汁紅豆糕		HK\$49
 Chilled mango pudding 香芒布甸		HK\$53
Steamed longevity bun 蟠桃壽包	per piece 每個	HK\$20



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SEAFOOD HANDLING CHARGE

自來海鮮加工費

Poached: shrimp, razor clam, clam, sea snail 白灼: 海蝦, 蠔子皇, 花蛤, 花螺	per tael 每兩	HK\$7
Steamed: fish, crab, mantis shrimp, lobster, pipa shrimp, Alaskan king crab, fresh abalone 清蒸: 魚, 蟹, 瀨尿蝦, 龍蝦, 琵琶蝦, 阿拉斯加蟹, 鮮鮑魚	per tael 每兩	HK\$8
Ways of preparation: Baked with bouillon, baked with cheese, coated in salty egg yolk, fried with ginger and spring onion, deep-fried, steamed with shredded pork and Chinese mushroom, baked with rock salt in a hot pot, steamed with egg white and “Fa Du” wine, simmered in spicy chilli sauce, baked with rock salt, wok-fried with crush garlic and chilli, fried with spicy salt, pan-fried with tomato sauce 烹調方法: 上湯焗, 芝士焗, 黃金, 薑蔥, 吉烈, 古法蒸, 海鹽砂鍋焗, 花彫蛋白蒸, 秘製辣酒, 油鹽焗, 避風塘, 椒鹽, 茄汁煎焗	per tael 每兩另加	HK\$2
Two courses 二食	per tael 每兩另加	HK\$11
Three courses 三食	per tael 每兩另加	HK\$11
Fan scallop, small geoduck, short-necked clam, razor clam, scallop in shell 扇貝, 象拔蚌仔, 貴妃蚌, 蠔子皇, 有殼帶子	per piece 每隻	HK\$14
Ways of preparation: Pan-fried with soya sauce, fried with spicy salt, coated in salty egg yolk, steamed with mandarin peel, steamed with black bean sauce, steamed with garlic 烹調方法: 豉油皇煎焗, 椒鹽, 黃金, 陳皮蒸, 豉汁蒸, 蒜蓉開邊蒸		
Shrimp Ways of preparation: pan-fried with soya sauce, deep-fried with spicy salt, coated with salty egg yolk, steamed with garlic, steamed with black bean and garlic 鮮蝦	per tael 每兩另加	HK\$2
烹調方法: 豉油皇煎焗, 椒鹽, 黃金, 蒜蓉開邊蒸, 蒜頭豆豉蒸		
Giant grouper’s joint 龍躉魚鮫	per teal 每兩	HK\$12
Sea urchin 海膽	per box 每盒	HK\$50
Cuttlefish 墨魚	per teal 每兩	HK\$9

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Loose packed oyster 散裝蠔	per teal 每兩	HK\$6
American oyster 美國桶蠔	per big cup 每大桶 per small cup 每細桶	HK\$98 HK\$78

OTHERS

其他配料

Tomato, bean curd, broccoli, celery, seasonal vegetable and more 蕃茄,豆腐,西蘭花,西芹, 時令蔬菜類等	around 8 tael 約 8 兩, 另加	HK\$48
E-fu noodle, thin noodle, crispy noodle, pan-fried rice vermicelli, Vermicelli, Chui Chow rice in soup, congee with self-bring seafood, Udon 廣府伊麵, 生麵, 脆麵, 煎米粉, 粉絲, 潮式泡飯, 粥底, 稻庭烏冬	around 8 tael 約 8 兩, 另加	HK\$60
Ingredient for boiled self-bring seafood soup 自來生滾海鮮湯配料	per teal 每兩	HK\$10

所有以重量計算的自來海鮮，如不足半斤亦以半斤計算。
Minimum charge of half catty for weighted self-bring seafood.

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OTHER CHARGES

其他收費

Corkage charge for magnum, liquor and spirit 大瓶裝酒及烈酒開瓶費	per bottle 每瓶	HK\$200
Corkage charge for wine or champagne 紅、白餐酒或香檳開瓶費	per bottle 每瓶	HK\$100
XO chili sauce XO 醬	per small plate 每碟	HK\$30
Chili 指天椒	per small plate 每碟	HK\$30
Japanese wasabi 日本芥辣	per small plate 每碟	HK\$10
Black olive 潮洲橄欖菜	per small plate 每碟	HK\$10
Steamed rice / congee 白飯/ 白粥	per bowl 每碗	HK\$17
Tea 茗茶	per person 每位	HK\$17

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